Extract Recipe Kit Instructions

DrSmurto's Bo and Luke Pils

What's in the Kit:

- ☐ 1 x Muntons Continental Lager (1.8kg) Ingredient Can;
- ☐ 1 x Extra Light Dried Malt Extract (1kg);
- ☐ 1 x 100g Vacuum Sealed Hops (Saaz); and
- ☐ 1 x Fermentis Saflager W-34/70 (Weihenstephan) Yeast X 11.5g

Volume	23 litres
IBU's	~35
OG	1.043
FG	1.010
ABV	4.3% (4.8% if bottling)
Colour	6 EBC

Brew Specifications:

A clean, balanced pilsner in the style of Budvar and Urquell. Serve cold and highly carbonated.

Instructions:

For beginner instructions on how to home brew, please check out our guide by following this link.

1. **1-day in advance:**
   This brew needs to be around 15˚C by the time you add the yeast. This is often lower than some peoples tap water, so to overcome this, refrigerate as much clean water as you can 1 day in advance. Alternatively, ice cubes can be frozen or purchased from a gas station for $4 for 5kg. This is not 100% essential, but is recommended for the best possible beer since were using a true lager yeast here.

2. **Cleaning and sanitising:**
   Clean and sanitise **all** brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as StellarSan.

3. **Prepare ingredient cans:**

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in to soften the syrup contents inside to allow for easier pouring. Allow more than 10 minutes for the contents to soften.

4. **Mini Hop Boil:**
Add about 250g of the Extra Light Dried Malt Extract to the pot you steeped the grain in and bring to a gentle boil. Take your washed mesh bag and add in 20g of the Saaz hop before retying. Remember to keep them as loose as possible to allow for expansion. Add the bag of hops and stir briefly to ensure they're wet evenly and immediately turn off the heat. Start a timer for 10 minutes exactly. After 10 minutes, pull out the bag of hops. You can squeeze the bag gently to extract the leftover liquid. The spent hops can be discarded. Seal your leftover hops up and put them in the freezer for storage.

5. **Adding everything to the fermenter:**
Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure the can top is sanitized too. Pour the syrupy contents of both cans into the fermenter. A sanitised silicone spatula and some boiled water can be used to dissolve and get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood because it harbours bacteria).
Top up your fermenter to the **23L** mark on your fermenter with **cold water**. You want the beer to be below 15˚C by the time you get to 23L, so if it's too hot as you're approaching 23L, you might want to add some ice cubes or the chilled water you prepared a day in advance to get you to 'lager' temps.

6. **Pitching the yeast:**
Open your sachets of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachets evenly over the beer. Put the sanitised lid on your full fermenter and wait 5 minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

7. **Fermenting your beer: IMPORTANT!**
This step is the most important to get great tasting finished lager. Lager yeasts require colder than normal fermentation temperatures. Place the fermenter in a part of the house that will **ensure the fermenting beer stays between 10-15˚C** (any higher and you will start to get undesirable off flavours; any lower and the yeast may go to sleep). In winter, this can be maintained by tucking the fermenter away in the cold garage. But, absolute best way to ensure you get great lagers is to get a temperature-controlled fridge. This can be done cheaply with a small cheap/free fridge off Gumtree and an inexpensive temperature controller. You can make this even better by also adding a heat belt so that you can heat it up if it gets too cold too. You just plug the fridge into the controller and put the fermenter in, dial in the temperature and forget about it! This setup will get you the *best* tasting beer. Once your beer appears to be coming to the end of fermentation (bubbling slows down to only a few bubbles per minute), you can take it out of the cold and let it come back up to room temperature for a 'diacetyl rest'
(letting the yeast clean up after themselves for better tasting beer).

8. **Keg/bottle your finished beer:**

A true lager will take approximately **3-4 weeks** to fully ferment. Make sure you have a stable hydrometer reading consecutively over 3 days to be sure it's done. Once your beer has finished fermenting, bottle or keg as usual. Please refer to our detailed beginners guide for tips on how to do this. These sorts of beers can be enjoyed as soon as they're carbonated, but they will really benefit from an extended period of cold aging, called 'lagering' (meaning 'to store'). During this time, the yeast will settle out, creating a very clear beer and the flavours will meld together better and smooth out.